



BAR MENU

ALL ITEMS \$10 HAPPY HOUR (4-7pm.) \$5

STEAK & BLUE CHEESE NACHOS

Sautéed Mushrooms & Caramelized Onions

FRENCH ONION SOUP

Swiss Cheese, & House Made Soup

CAESAR SALAD

House Made Dressing, & Romaine

TUNA MELT

Raw Albacore, Remoulade, & Cheddar Cheese

CLAM CHOWDER

Fresh Clams, Potatoes, Carrots, & Parmesan

BBQ DUCK QUESADILLA

Pulled Duck, Cheddar Cheese, & Fruit Salsa

SHRIMP SPRING ROLLS

Cold Shrimp, Mint Salad, & Sauces

MEXICAN SHRIMP COCKTAIL

Rock Shrimp, Avocado, & Crackers

SMALL PLATES

FRIED OYSTERS

Washington State Oysters Lightly Battered, Remoulade Sauce, & Crisp Arugula

\$11

CHEESE PLATES

House Selection of Artisan Cheeses, House Made Jams, & Crackers

\$12

PORK DUO

Pork Spring Rolls, & Crispy Pork Belly, Served with A Selection of Dipping Sauces

\$10

LAMB PORTERHOUSE

Grilled Colorado Lamb Porterhouse 6oz, Bacon Wrapped Dates, & Orange Reduction

\$9

STEAK & POTATOES

Grilled CAB Beef, Béarnaise Sauce, Mashed Potatoes, & Red Wine A Jus

\$12

ORANGE CHICKEN

Fried Free Range Chicken, House Made Orange Reduction, Mushrooms, Mint, & Rice

\$10

SEAFOOD TOWER

Dungeness Crab, Avocado, Albacore, & House Made Asian Dressing

\$12

BAKED BRIE CHEESE

French Brie, House Made Puff Pastry, Concord Grape Jelly, & Arugula Salad

\$10

OYSTERS ON THE HALF SHELL

6 Washington Blue Point Oysters, Champagne Mignonette, & Lemons

\$11

CHILEAN SEA BASS TACOS

Miso Marinated Sea Bass, Mint Salad, Lime & Chili Dressing

\$11

MAKE YOUR OWN BURGER \$6

Includes, Mayo, Mustard, Lettuce, & Tomato

Pick 3 for 3 Bucks

*Sautéed Mushrooms, Caramelized Onions, Provolone Cheese, Avocado,
Barbecue Sauce, Smoke Gouda Cheese, Onion Rings, Spicy Fry's, Pineapple,
Bacon, Chipotle Aioli, Red Peppers, & Jalapenos*